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Publication number: **0 458 307 B1**

12

EUROPEAN PATENT SPECIFICATION

43 Date of publication of patent specification: 18.10.95 51 Int. Cl.⁶: A23L 1/222, A23L 1/236

21 Application number: 91108286.5

22 Date of filing: 22.05.91

The file contains technical information submitted
after the application was filed and not included in
this specification

54 Method for stabilizing taste-modifier.

30 Priority: 22.05.90 JP 131967/90

43 Date of publication of application:
27.11.91 Bulletin 91/48

45 Publication of the grant of the patent:
18.10.95 Bulletin 95/42

94 Designated Contracting States:
AT BE CH DE DK ES FR GB GR IT LI LU NL SE

56 References cited:
EP-A- 0 065 462
EP-A- 0 351 566
EP-A- 0 351 567
FR-A- 2 315 864
GB-A- 2 200 527

PATENT ABSTRACTS OF JAPAN vol. 14, no.
275 (C-728)(4218) 14 June 1990, & JP-A-2
84161 (YOSHIE KURIHARA) 26 March 1990,

PATENT ABSTRACTS OF JAPAN vol. 14, no.
275 (C-728)(4218) 14 June 1990, & JP-A-2
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EP 0 458 307 B1

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Description

BACKGROUND OF THE INVENTION

5 [Field of the Invention]

This invention relates to a taste-modification composition for stabilizing a taste-modifier comprising fresh *Curculigo latifolia* fruits, processed fruits thereof or a curculin-containing material obtained therefrom and enhancing the taste-modification function of the taste-modifier efficiently, and a method for stabilizing
10 taste-modifier.

[Description of the prior Art]

It is known that *Curculigo latifolia* fruits, which grow in Western Malaysia and the southern part of
15 Thailand and belong to the genus *Curculigo* of the family Hypoxidaceae or Amaryllidaceae, are good to eat and exhibit an appetizing effect.

SUMMARY OF THE INVENTION

20 The present inventors formerly found out that a sour material or water taken after eating *Curculigo latifolia* fruits would taste sweet. Thus they conducted extensive studies to identify the active ingredient of the *Curculigo latifolia* fruits. As a result, they have found out that this active ingredient is a novel protein and named it curculin.

The present inventors have further succeeded in the extraction and purification of the curculin and thus
25 formulated it into a preparation so as to utilize this compound as a taste-modifier (refer to Japanese patent Application No. 277717/1988). EP-A-0 351 567 discloses to process the curculin-taste-modifier into a stable filmy or granular form and EP-A-0 351 566 relates to the protein curculin itself and various applications thereof.

Furthermore, the present inventors have established a method for preparing a taste-modifier containing
30 curculin by processing *Curculigo latifolia* fruits which comprises peeling *Curculigo latifolia* fruits by passing them between a revolving drum having a number of holes and a revolving belt, grinding and dispersing the fruits thus peeled in water to thereby remove seeds therefrom and then further removing water-soluble matters in the sarcocarp containing protease and various germs (refer to Japanese Patent Application No. 17421/1990).

35 However the taste-modifier comprising curculin, obtained by the aforesaid method, suffers from some problems such that some portion or most portion of curculin is inactivated or its activity is lowered during the processes of the extraction, purification or formulation into a preparation and thus the yield is lowered to thereby deteriorate the commercial value of the product. The problems also occur during processing steps of adding produced curculin-containing preparation to foods, mixing or heating them, or during preserving or
40 transporting foods to which the curculin-containing preparation has been added.

Therefore an object of the present invention is to provide a taste-modification composition capable of stabilizing the taste-modifier comprising curculin with less inactivation of the curculin or less lowering of its activity during the processes of extracting and purifying the taste-modifier comprising curculin, formulating it into a preparation and adding it to foods to make processed foods and during preserving and transporting
45 the manufactured foods, and also capable of exhibiting and maintaining the high taste-modification effect of the taste-modifier comprising curculin. The object of the present invention also includes to provide a method for stabilizing the taste-modifier comprising curculin.

As the result of the extensive studies the present inventors have found that the above objects can be achieved by adding specific substances to fresh *Curculigo latifolia* fruits, processed fruits thereof or a
50 curculin-containing material obtained therefrom.

The present invention, which has been completed based on the above finding, provides a taste-modification composition which comprises adding one or more selected from the group consisting of salt, carbohydrate, organic acid, amino acid and protein to fresh *Curculigo latifolia* fruits, processed fruits thereof or a curculin-containing material obtained therefrom.

55 Further, the present invention also provides a method for stabilizing a taste-modifier which comprises adding one or more selected from the group consisting of salt, carbohydrate, organic acid, amino acid and protein to fresh *Curculigo latifolia* fruits, processed fruits thereof or a curculin-containing material obtained therefrom.

The taste-modification composition of the present invention is stable to heating, drying, freezing or the like, and capable of enhancing the taste-modification function of the taste-modifier comprising curculin efficiently. In addition, the inactivation of the taste-modifier and the lowering of the taste-modification function which occur with the passage of time can be suppressed.

5 Furthermore, according to the method for stabilizing the taste-modifier of the present invention, the taste-modifier comprising curculin can be stabilized to heating, drying, freezing or the like, and the taste-modification function thereof can be enhanced efficiently. In addition, the inactivation of the taste-modifier and the lowering of the taste-modification function which occur with the passage of time can be suppressed.

10 DETAILED DESCRIPTION OF THE INVENTION

Hereunder the taste-modification composition along with the method for stabilizing the taste-modifier will be described in detail.

15 Examples of the fresh *Curculigo latifolia* fruits and processed fruits thereof to be stabilized in the present invention include fresh fruits and processed fruits such as dried fruits, frozen fruits, ground fruits and pureed sarcocarp of *Curculigo latifolia* fruits. The fresh *Curculigo latifolia* fruits or processed fruits thereof may be preferably free from their peel and seeds, that is, sarcocarp and processed sarcocarp, since no curculin is contained in these parts.

20 Within the scope of the present invention, the method for drying the *Curculigo latifolia* fruits is not particularly restricted. Namely, such methods as drying in the sun, drying in the shade, drying with warm air, cold-drying, spray-drying, drum-drying, freeze-drying and vacuum-drying can be used in the present invention.

25 Within the scope of the present invention, the method for freezing the *Curculigo latifolia* fruits is not particularly restricted. Namely, quick freezing, slow freezing and self-freezing can be used in the present invention.

Within the scope of the present invention, the method for grinding *Curculigo latifolia* fruits is not particularly restricted. Namely, grinding with micrograter or deboner is included in the method.

30 The sarcocarp puree described above is the sarcocarp and juice obtained by grinding the fruits without breaking seeds and by removing the peel or seeds from the fruits. The method for pureeing is not particularly restricted. Thus, treating the ground fruits with a pulper is included in the method.

Examples of the curculin-containing materials obtained from the fresh *Curculigo latifolia* or the processed fruits thereof to be stabilized in the present invention include the curculin extracted from the fresh fruits or the processed fruits thereof with the use of aqueous solution of salt or the residue obtained by removing a curculin-free component from the fresh fruits or the processed fruits.

35 Within the scope of the present invention, the purity of the curculin used as the taste-modifier is not restricted. The higher the purity of the curculin extracted from the fruits or the processed fruits thereof is, the more the curculin is liable to be inactivated or the more its activity is liable to be lowered. According to the present invention, however, even if the curculin is highly pure, the taste-modifier of high stability can be obtained.

40 When the curculin is extracted from the fresh fruits or the processed fruits, a method for drying the extract solution is not particularly restricted. Thus, drying in the sun, drying in the shade, warm air-drying, cold drying, spray drying, drum drying, freeze-drying and vacuum-drying can be used as the drying method.

45 The salt used in the present invention are preferably the salt except bivalent metal ion. Examples of the salt include chlorides such as sodium chloride, potassium chloride and ammonium chloride; phosphates such as sodium phosphate, potassium phosphate and ammonium phosphate; carbonates such as sodium carbonate, potassium carbonate and ammonium carbonate; sulfates such as sodium sulfate, potassium sulfate and ammonium sulfate; sulfites such as sodium sulfite, potassium sulfite and ammonium sulfite; acetates such as sodium acetate, potassium acetate and ammonium acetate; tartrates such as sodium tartrate, potassium tartrate and ammonium tartrate; nitrates such as sodium nitrate and potassium nitrate; nitrites such as sodium nitrite and potassium nitrite; pyrophosphates such as sodium pyrophosphate and potassium pyrophosphate; citrates such as sodium citrate and potassium citrate; sodium lactate; alum; burnt alum, sodium propionate; sodium benzoate; and sodium primary fumarate, and particularly sodium chloride is preferably used.

50 Though the curculin of high purity is less soluble in water, its solubility with water is improved when the salt are added to the curculin. Therefore it is preferable to add the above-described salt in the present invention.

In the process for preparing the taste-modifier comprising curculin to be stabilized in the present invention, when the curculin is extracted from the fresh fruits or the processed fruits with the use of aqueous solution of salt, if the taste-modifier comprising the extracted curculin contains the salt of the aqueous solution used in the extraction, it is not necessary to further add salt thereto. If the taste-modifier is
 5 extracted with aqueous solution of salt but does not contain the salt due to desalting treatment or the like, the salt may be added to the taste-modifier of the present invention.

The carbohydrate used in the present invention are not particularly restricted. For example, monosaccharides, disaccharides, trisaccharides, tetrasaccharide and polysaccharides, or sugar alcohol of the reducing derivative of these saccharides and saccharic acid of the oxidation derivative of these saccharides,
 10 and concretely, lactose, glucose, sucrose, raffinose, sorbitol, xylitol, inositol, saccharic acid, soluble starch, cyclodextrin, dextrin, pectin, gum arabic, dextran, polydextrose, locust bean gum, carboxymethylcellulose, ficoll, xanthan gum, guar gum, alginic acid, konjak mannan, agar, carrageenan, furcellaran, tragacanth gum, pullulan, chitin and chitosan can be used.

The organic acid used in the present invention is not particularly restricted. Namely, malic acid,
 15 lactobionic acid and ascorbic acid can be used.

The amino acid used in the present invention is not particularly restricted. Namely, glutamic acid, aspartic acid, lysine, arginine, cysteine, glycine, alanine, serine, α -aminobutyric acid, threonine, isovaline, asparagine, L-valine, α -methylnorvaline and phenylglycine can be used in the present invention.

The protein used in the present invention is not particularly restricted. Namely, albumin, gelatin, casein,
 20 sodium caseinate, wheat gluten, β -lactoglobulin, whey, and skim milk powder, yeast extract, meat extract and egg albumin containing much protein can be used.

Further, dipeptide, tripeptide, polypeptide which are partial hydrolysates of the above-mentioned protein can also be used as the protein. Though the uses of peptides such as the hydrolysate of globulin of soy beans with pepsine, the hydrolysate of casein with trypsin, the hydrolysate of casein with subtilisin, or the
 25 hydrolysate of casein with papain have been restricted due to the bitterness, they can also be used in the present invention.

Particularly, sodium chloride, lactose, soluble starch, dextrin, gum arabic, lysine, glycine, alanine, casein, sodium caseinate, albumin, β -lactoglobulin, whey, skim milk powder and egg albumin are preferably added in the present invention.

30 When two or more selected from the group consisting of the salt, carbohydrate, organic acid, amino acid and protein are added, the same kind may be combined with each other or the different kinds may be combined. For example, two or more carbohydrate can be combined with each other, otherwise the organic acid and the amino acid, or the salt, the carbohydrate and the protein can be combined.

In the present invention the addition of the salt is preferable as described above, and the addition in
 35 combination of one or more selected from the group consisting of carbohydrate, organic acid, amino acid and protein and the salt is more preferable. The combinations of salt and carbohydrate or salt and proteins are still preferable, and the combination of salt, carbohydrate and protein is particularly preferable.

In the present invention, one or more selected from the group consisting of salt, carbohydrate, organic acid, amino acid and protein may be added to the *Curculigo latifolia* fruits in any step and in any state.
 40 Namely, it may be added to the fresh fruits thereof or the fruits in such process as drying, freezing, grinding, pureeing sarcocarp, extracting or purifying. Thus, there is not particular restriction, but the addition before the freezing and drying processes is preferable in order to prevent the inactivation of the curculin or the lowering of its activity efficiently.

In the case of the fresh fruits or frozen fruits, one or more selected from the group consisting of salt,
 45 carbohydrate, organic acid, amino acid and protein are added thereto and then the obtained mixture may be formulated into preparation after drying, grinding or removal of their seeds, or the curculin may be extracted and purified from the obtained mixture after drying, grinding or removal of their seeds.

In the case that the fruits have been peeled, they are preferably treated in the same manner as above.

In the case of the dried fruits, one or more substances selected from the group consisting of salt,
 50 carbohydrate, organic acid, amino acid and protein are added when grinding the fruits and removing their seeds, and the obtained mixture is sufficiently stirred to formulate it into the preparation of uniformity.

In the case of the ground fruits and puree of sarcocarp, one or more selected from the group consisting of salt, carbohydrate, organic acid, amino acid and protein are added thereto, and the obtained mixtures are dried to formulate them into the preparations, or after that the curculin may be extracted and purified.

55 The amount of one or more substances selected from the group consisting of salt, carbohydrate, organic acid, amino acid and protein to be added in the present invention varies depending on the form of the taste-modification composition to be obtained. In general the amount thereof preferably ranges from 1 to 10000 parts by weight based on the part by weight of the taste-modifier comprising curculin, more

particularly 5 to 1000 parts by weight.

The taste-modification composition obtained by the present invention can be formed into dried powder, paste or solution.

To further illustrate the present invention, the following Examples will be given.

5

Example 1

10 Kg of fresh *Curculigo latifolia* fruits were washed with water, frozen and then subjected to vacuum freeze-drying with the use of a vacuum freeze dryer FD-1 (manufactured by TOKYO RIKAKIKAI CO., LTD).
 10 The residual moisture content thereof was approximately 7 %. Then the freeze-dried fruits thus obtained were ground with a grinder TI-700A (manufactured by HEIKO MANUFACTURING, LTD) in such a manner as not to break their seeds. 12l of 0.3 M sodium chloride was added to the powder thus obtained and stirred softly. The solution thus mixed was filtered with a glass filter G2 to thereby give 12l of a 0.3 M sodium chloride extract containing curculin.

15 1l of the 0.3 M sodium chloride extract containing curculin thus obtained was subjected to vacuum freeze-drying with the use of a vacuum freeze dryer FD-1 (manufactured by TOKYO RIKAKIKAI Co., LTD), wherein the residual moisture content thereof was approximately 11 %, to thereby give 19 g of a curculin-containing preparation.

20 Example 2

50 g of lactose was added to 1l of the 0.3 M sodium chloride extract containing curculin obtained in Example 1, and then subjected to vacuum freeze-drying in the same manner as one described in Example 1, wherein the residual moisture content thereof was approximately 8 %, to thereby give 70 g of a curculin-containing preparation.

25

Example 3

25 g of glycine and 5 g of malic acid were uniformly mixed. The obtained mixture was added to 1l of the 0.3 M sodium chloride extract containing curculin obtained in Example 1, stirred, dissolved and then subjected to vacuum freeze-drying in the same manner as one described in Example 1, wherein the residual moisture content thereof was approximately 8 %, to thereby give 50 g of a curculin-containing preparation.

35 Comparative Example 1

1l of the 0.3 M sodium chloride extract containing curculin obtained in Example 1 was desalted with an ultrafiltration device, Amicon YM-5 (manufactured by Amicon Division of W.R. GRACE & Co. - Conn., fractional molecular weight: 5,000) to thereby give 1.5 g of a curculin-containing preparation.

40

Experimental Example 1

1l of the 0.3 M sodium chloride extract containing curculin obtained in Example 1 and the curculin-containing preparations obtained in Examples 1 to 3 and Comparative Example 1 (Example 1; 19 g, Example 2; 70 g, Example 3; 50g and Comparative Example 1; 1.5 g) were subjected to HPLC (HPLC column; Asahi Chemical Industry GS 520) to thereby measure the curculin content of each preparation. Table 1 mentioned below shows the amount of the curculin contained in each of the curculin-containing preparations. In the Table, the amount of curculin contained in 1l of the 0.3 M sodium chloride extract containing curculin is to be 100 %.

50

55

Table 1

	0.3 M sodium chloride extract	Curculin-contain- ing preparation * ¹
Example 1	100 %	68 %
Example 2	100 %	98 %
Example 3	100 %	76 %
Comp. Exam. 1	100 %	36 %

*¹) The curculin-containing preparation which ion exchange water was added to and dissolved again was measured so that the amount became the same as that before it was dried.

Further, each of the curculin-containing preparations obtained in Examples 1 to 3 and Comparative Example 1 was kept in the mouth in such a manner that it came in contact with the upper surface of the tongue. The amount of each preparation kept in the mouth was 0.01g for Example 1, 0.04 g for Example 2, 0.03 g for Example 3 and 0.001 g for Comparative Example 1. After that lemon was eaten. Table 2 shows the results. In the Table, ⊙, ○, △, X show the tastes of strong sweetness, preferable sweetness, weak sweetness and no sweetness, respectively.

Table 2

	Exam.1	Exam. 2	Exam. 3	Comp. Exam.1
Taste	○	⊙	⊙	X

Further, the same results as mentioned above were obtained from the same organoleptic test conducted after preserving each curculin-containing preparation for one month.

Example 4

5 kg of fresh *Curculigo latifolia* fruits were washed with water, and then subjected to micrograter (performance : 200 kg/h, manufactured by SEIKENSHA Co., Ltd., MR-110 model) to thereby grind the fruits. The fruits thus ground was subjected to a pulper (performance : 300 kg/h, manufactured by SEIKENSHA Co., Ltd., PRT-180 model, pore size of screen : 0.5 mm) to thereby remove their peels and seeds. 10l of 0.5 M sodium chloride was added to the residual sarcocarp, stirred for 10 minutes and filtered with cotton cloth to thereby give 10l of a 0.5 M sodium chloride extract containing curculin.

60 g of whey was added to 2l of the 0.5 M sodium chloride extract containing curculin thus obtained and subjected to vacuum freeze-drying with the use of a vacuum freeze dryer FD-1 (manufactured by TOKYO RIKAKIKAI Co., LTD), wherein the residual moisture content thereof was approximately 10 %, to thereby give 120 g of a curculin-containing preparation (powder).

Example 5

20 g of soluble starch and 20 g of albumin were added to 2l of the 0.5 M sodium chloride extract containing curculin obtained in Example 4, and then subjected to vacuum freeze-drying in the same manner as one described in Example 4, wherein the residual moisture content thereof was approximately 9 %, to thereby give 100 g of a curculin-containing preparation (powder).

Comparative Example 2

2l of the 0.5 M sodium chloride extract containing curculin obtained in Example 4 was desalted with an ultrafiltration device, Amicon YM-2 (manufactured by Amicon Division of W.R. GRACE & Co. - Conn., fractional molecular weight: 1,000) to thereby give 3 g of a curculin-containing preparation.

Experimental Example 2

2l of the 0.5 M sodium chloride extract containing curculin obtained in Example 4 and the curculin-containing preparations obtained in Examples 4 and 5 and Comparative Example 2 (Example 4; 120 g, Example 5; 100 g, and Comparative Example 2; 3 g) were subjected to HPLC (HPLC column; Asahi Chemical Industry GS 520) to thereby measure the curculin content of each preparation. Table 3 mentioned below shows the amount of the curculin contained in each of the curculin-containing preparations. In the Table, the amount of curculin contained in 2l of the 0.5 M sodium chloride extract containing curculin is to be 100 %.

Table 3

	0.3 M sodium chloride extract	Curculin-contain- ing preparation *1
Example 4	100 %	94 %
Example 5	100 %	96 %
Comp. Exam. 2	100 %	29 %

*1) The curculin-containing preparation which ion exchange water was added to and dissolved again was measured so that the amount became the same as that before it was dried.

Example 6

500 ml of the 0.5 M sodium chloride extract containing curculin obtained in Example 4 was concentrated and desalted with an ultrafiltration device, Amicon (manufactured by Amicon Division of W.R. GRACE & Co. - Conn., fractional molecular weight: 5,000) to thereby give 100 ml of a curculin-containing desalted concentrate.

2 g of dextrin and 4 g of casein were added to the curculin-containing desalted concentrate thus obtained and subjected to vacuum freeze-drying with the use of a vacuum freeze dryer FD-1 (the residual

moisture content thereof: approximately 5 %) to give 6.3 g of a curculin-containing preparation.

Comparative Example 3

5 The curculin-containing desalted concentrate obtained in Example 6 was subjected to vacuum freeze-drying (the residual moisture content thereof: approximately 5 %) to thereby give a 0.3 g of a curculin-containing preparation.

Experimental Example 3

10 500 ml of the 0.5 M sodium chloride extract containing curculin obtained in Example 4 and curculin-containing preparations obtained in Example 6 and Comparative Example 3 (Example 6; 6.3 g, and Comparative Example 3; 0.3 g) were subjected to HPLC (HPLC column; Asahi Chemical Industry GS 520) to thereby measure the curculin content of each preparation. Table 4 mentioned below shows the amount of
15 the curculin contained in each of the curculin-containing preparations. In the Table, the amount of the curculin contained in 500 ml of the 0.5 M sodium chloride extract containing curculin is to be 100 %.

Table 4

20	0.5 M sodium chloride extract	Curculin-contain- ing preparation *1
25	Example 6 100 %	76 %
	Comp. Exam.3 100 %	35 %

30 *1) The curculin-containing preparation was
adjusted to have the same liquid amount as the amount
before it was dried.
35

Example 7

40 10 kg of fresh Curculigo latifolia fruits were washed with water, and then subjected to micrograter (performance : 200 kg/h, manufactured by SEIKENSHA Co., Ltd., MR-110 model) to thereby grind the fruits. The fruits thus ground was subjected to a pulper (performance : 300 kg/h, manufactured by SEIKENSHA Co., Ltd., PRT-180 model, pore size of screen : 0.5 mm) to thereby give 7 kg of sarcocarp puree whose
45 peels and seeds were removed.

3 kg of lactose was added to 3.5 kg of the sarcocarp puree thus obtained and subjected to vacuum freeze-drying with the use of a vacuum freeze dryer FD-1 (manufactured by TOKYO RIKAKIKAI Co., LTD). The residual moisture content thereof was approximately 7 %.

Next, the freeze dried fruits were put through a standard sieve (JIS standard 500 μ mesh) to thereby
50 give 3.4 kg of powdered fruits.

Comparative Example 4

3.5 kg of the sarcocarp puree obtained in Example 7 was treated in the same manner as one of
55 Example 7 except that the lactose was not added thereto to give 0.4 kg of powdered fruits.

Experimental Example 4

30 ml of sodium dihydrogenphosphate-citric acid buffer solution (pH 3.8) was added to 6 g of the powdered fruits obtained in Example 7 and 1 g of the powdered fruits obtained in Comparative Example 4 and subjected to extraction. The obtained extract was centrifuged at 10000 rpm for 5 minutes to thereby give the samples of HPLC.

These samples of HPLC were subjected to HPLC (HPLC column; Asahi Chemical Industry GS 520) to thereby measure the curcumin content of each sample. Table 5 mentioned below shows the amount of the curcumin contained in each of the powdered fruits, in which the amount of curcumin contained in 3.5kg of the sarcocarp puree is to be 100 %. This sarcocarp puree is prepared as a sample of HPLC by adding 30 ml of sodium dihydrogenphosphate-citric acid buffer solution (pH 3.8) to 1 g of the sarcocarp puree, extracted and then centrifuged at 10000 rpm for 5 minutes to thereby give the of HPLC.

Table 5

	sarcocarp puree	powdered fruits
Example 7	100 %	98 %
Comp. Exam. 4	100 %	71 %

Claims

1. The use of one or more member(s) selected from the group consisting of salts, carbohydrates, organic acids, amino acids and proteins for stabilizing a taste-modifier comprising fresh curculigo latifolia fruits, processed fruits thereof or a curcumin-containing material obtained therefrom to prevent inactivation of the curcumin present in the taste-modifier or lowering of its activity during the processes of extracting and purifying the taste-modifier, when formulating curcumin into a preparation and adding it to foods, and during preservation and transportation of foods containing the taste-modifier.
2. The use according to claim 1 wherein said salt is one or more member(s) selected from the group consisting of chlorides such as sodium chloride, potassium chloride and ammonium chloride; phosphates such as sodium phosphate, potassium phosphate and ammonium phosphate; carbonates such as sodium carbonate, potassium carbonate and ammonium carbonate; sulfates such as sodium sulfate, potassium sulfate and ammonium sulfate; sulfites such as sodium sulfite, potassium sulfite and ammonium sulfite; acetates such as sodium acetate, potassium acetate and ammonium acetate; tartrates such as sodium tartrate, potassium tartrate and ammonium tartrate; nitrates such as sodium nitrate and potassium nitrate, nitrites such as sodium nitrite and potassium nitrite; pyrophosphates such as sodium pyrophosphate and potassium pyrophosphate; citrates such as sodium citrate and potassium citrate; sodium lactate; alum; burnt alum, sodium propionate; sodium benzoate; and sodium primary fumarate.
3. The use according to claim 1 wherein said carbohydrate is one or member(s) selected from the group consisting of lactose, glucose, sucrose, raffinose, sorbitol, xylitol, inositol, saccharic acid, soluble starch, cyclodextrin, dextrin, pectin gum arabic, dextran, polydextrose, locust bean gum, carboxymethylcellulose, ficoll, xanthan gum, guar gum, alginic acid, konjak mannan, agar carrageenan, furcellaran, tragacanth gum, pullulan, chitin and chitosan.
4. The use according to claim 1 wherein said organic acid is one or more member(s) selected from the group consisting of malic acid, lactobionic acid and ascorbic acid.
5. The use according to claim 1 wherein said amino acid is one or more member(s) selected from the group consisting of glutamic acid, aspartic acid, lysine, arginine, cysteine, glycine, alanine, serine, α -aminobutyric acid, threonine, isovaline, asparagine, L-valine, α -methylnorvaline and phenylglycine.

6. The use according to claim 1 wherein said protein is one or more member(s) selected from the group consisting of albumin, gelatin, casein, sodium caseinate, wheat gluten, β -lactoglobulin, whey, and skim milk powder, yeast extract, meat extract and egg albumin containing much protein.
7. The use according to claim 1 wherein a salt and a carbohydrate are used in combination.
8. The use according to claim 1 wherein a salt and a protein are used in combination.
9. The use according to claim 1 wherein a salt, carbohydrate and protein are used in combination.
10. The use according to claim 1 wherein the amount of the one or member(s) selected from the group consisting of salts, carbohydrates, organic acids, amino acids and proteins used ranges from 1 to 10,000 parts by weight based on the total amount of said one or more member(s) selected from the group consisting of salts, carbohydrates, organic acids, amino acids and proteins and said fresh *Curculigo latifolia* fruits, processed fruits thereof or Curculine-containing material.

Patentansprüche

1. Verwendung eines oder mehrerer Mitglieder, gewählt aus der Gruppe, bestehend aus Salzen, Kohlenhydraten, organischen Säuren, Aminosäuren und Proteinen, zur Stabilisierung eines Geschmackswandlers, umfassend frische Früchte von *Curculigo latifolia*, behandelten Früchten davon oder ein Curculin-enthaltendes Material, das daraus erhalten wurde, um die Inaktivierung des in dem Geschmackswandler vorhandenen Curculins oder die Verringerung seiner Aktivität während der Prozesse Extrahieren und Reinigen des Geschmackswandlers, des Einbringens des Curculins in eine Zubereitung und der Zugabe zu Lebensmitteln und während der Konservierung und des Transports von Lebensmitteln, die diesen Geschmackswandler enthalten, zu verhindern.
2. Verwendung nach Anspruch 1, worin das Salz ein oder mehrere Mitglieder bedeutet, gewählt aus der Gruppe, bestehend aus Chloriden, wie Natriumchlorid, Kaliumchlorid und Ammoniumchlorid; Phosphaten, wie Natriumphosphat, Kaliumphosphat und Ammoniumphosphat; Carbonaten, wie Natriumcarbonat, Kaliumcarbonat und Ammoniumcarbonat; Sulfaten, wie Natriumsulfat, Kaliumsulfat und Ammoniumsulfat; Sulfiten, wie Natriumsulfit, Kaliumsulfit und Ammoniumsulfit; Acetaten, wie Natriumacetat, Kaliumacetat und Ammoniumacetat; Tartraten, wie Natriumtartrat, Kaliumtartrat und Ammoniumtartrat; Nitraten, wie Natriumnitrat und Kaliumnitrat; Nitriten, wie Natriumnitrit und Kaliumnitrit; Pyrophosphaten, wie Natriumpyrophosphat und Kaliumpyrophosphat; Citraten, wie Natriumcitrat und Kaliumcitrat; Natriumlactat; Alaun; gebranntem Alaun; Natriumpropionat; Natriumbenzoat und primärem Natriumfumarat.
3. Verwendung nach Anspruch 1, worin das Kohlenhydrat ein oder mehrere Mitglieder bedeutet, gewählt aus der Gruppe, bestehend aus Lactose, Glukose, Sucrose, Raffinose, Sorbit, Xylit, Inosit, Saccharinsäure, löslicher Stärke, Cyclodextrin, Dextrin, Pektin, Gummiarabicum, Dextran, Polydextrose, Johannisbrot-Harz, Carboxymethylzellulose, Ficoll, Xanthan-Lösung, Guar-Gummi, Alginsäure, Konjakmannan, Carrageen, Agar, Furcelleran, Tragantgummi, Pullulan, Chitin und Chitosan.
4. Verwendung nach Anspruch 1, worin die organische Säure ein oder mehrere Mitglieder bedeutet, gewählt aus der Gruppe, bestehend aus Äpfelsäure, Lactobionsäure und Ascorbinsäure.
5. Verwendung nach Anspruch 1, worin die Aminosäure ein oder mehrere Mitglieder bedeutet, gewählt aus der Gruppe, bestehend aus Glutaminsäure, Asparaginsäure, Lysin, Arginin, Cystein, Glycin, Alanin, Serin, α -Aminobuttersäure, Threonin, Isovalin, Asparagin, L-Valin, α -Methylnorvalin und Phenylglycin.
6. Verwendung nach Anspruch 1, worin das Protein ein oder mehrere Mitglieder bedeutet, gewählt aus der Gruppe, bestehend aus Albumin, Gelatine, Casein, Natriumcaseinat, Weizengluten, β -Lactoglobulin, Molke und Magermilchpulver, Hefeextrakt, Fleischextrakt und Eialbumin, enthaltend viel Eiweiß.
7. Verwendung nach Anspruch 1, worin ein Salz und ein Kohlenhydrat in Kombination verwendet werden.
8. Verwendung nach Anspruch 1, worin ein Salz und ein Protein in Kombination verwendet werden.

9. Utilisation selon la revendication 1, dans laquelle le sel, le glucide et la protéine sont utilisés en combinaison.

10. Utilisation selon la revendication 1, dans laquelle le sel, le glucide et la protéine sont utilisés en combinaison, le sel étant choisi dans le groupe constitué des chlorures, des phosphates, des sulfates, des sulfites, des acétates, des tartrates, des nitrates, des pyrophosphates, des citrates, des lactates, des aluns, des benzoates et des fumarates ; le glucide étant choisi dans le groupe constitué de la lactose, du glucose, du sucrose, du raffinose, du sorbitol, du xylitol, de l'inositol, de l'acide saccharique, de l'amidon soluble, de la cyclodextrine, de la dextrine, de la pectine, de la gomme arabique, du dextrane, du polydextrose, de la gomme de caroube, de la carboxyméthylcellulose, du ficoll, de la gomme de xanthane, de la gomme de guar, de l'acide alginique, du konjak mannane, de la gélose, de la carraghénine, du furcellarane, de la gomme adragante, du pullulane, de la chitine et du chitosane ; la protéine étant choisie dans le groupe constitué de l'albumine, de la gélatine, de la caséine, du gluten de blé, du β -lactoglobuline, du petit-lait et de la poudre de lait écrémé, d'un extrait de levure, d'un extrait de viande et de l'albumine d'oeuf contenant beaucoup de protéine.

Revendications

1. Utilisation d'un ou plusieurs élément(s) choisi(s) dans le groupe constitué des sels, des glucides, des acides organiques, des acides aminés et des protéines pour stabiliser un modificateur de goût comprenant des fruits frais de *Curculigo latifolia*, des fruits transformés de celui-ci ou une matière contenant de la curculine obtenue à partir de ceux-ci pour empêcher l'inactivation de la curculine présente dans le modificateur de goût ou l'abaissement de son activité durant les traitements d'extraction et de purification du modificateur de goût, lors de la formulation de la curculine dans une préparation et l'addition de celle-ci à des aliments, et pendant la conservation et le transport d'aliments contenant le modificateur de goût.

2. Utilisation selon la revendication 1, dans laquelle ledit sel est un ou plusieurs élément(s) choisi(s) dans le groupe constitué des chlorures tels que le chlorure de sodium, le chlorure de potassium et le chlorure d'ammonium ; des phosphates tels que le phosphate de sodium, le phosphate de potassium et le phosphate d'ammonium ; des carbonates tels que le carbonate de sodium, le carbonate de potassium et le carbonate d'ammonium ; des sulfates tels que le sulfate de sodium, le sulfate de potassium et le sulfate d'ammonium ; des sulfites tels que le sulfite de sodium, le sulfite de potassium et le sulfite d'ammonium ; des acétates tels que l'acétate de sodium, l'acétate de potassium et l'acétate d'ammonium ; des tartrates tels que le tartrate de sodium, le tartrate de potassium et le tartrate d'ammonium ; des nitrates tels que le nitrate de sodium et le nitrate de potassium, des nitrites tels que le nitrite de sodium et le nitrite de potassium ; des pyrophosphates tels que le pyrophosphate de sodium et le pyrophosphate de potassium ; des citrates tels que le citrate de sodium et le citrate de potassium ; du lactate de sodium ; d'un alun ; d'un alun brûlé, du propionate de sodium ; du benzoate de sodium ; et du fumarate primaire de sodium.

3. Utilisation selon la revendication 1, dans laquelle ledit glucide est un ou plusieurs élément(s) choisi(s) dans le groupe constitué de la lactose, du glucose, du sucrose, du raffinose, du sorbitol, du xylitol, de l'inositol, de l'acide saccharique, de l'amidon soluble, de la cyclodextrine, de la dextrine, de la pectine, de la gomme arabique, du dextrane, du polydextrose, de la gomme de caroube, de la carboxyméthylcellulose, du ficoll, de la gomme de xanthane, de la gomme de guar, de l'acide alginique, du konjak mannane, de la gélose, de la carraghénine, du furcellarane, de la gomme adragante, du pullulane, de la chitine et du chitosane.

4. Utilisation selon la revendication 1, dans laquelle ledit acide organique est un ou plusieurs élément(s) choisi(s) dans le groupe constitué de l'acide malique, de l'acide lactobionique et de l'acide ascorbique.

5. Utilisation selon la revendication 1, dans laquelle ledit acide aminé est un ou plusieurs élément(s) choisi(s) dans le groupe constitué de l'acide glutamique, de l'acide aspartique, de la lysine, de l'arginine, de la cystéine, de la glycine, de l'alanine, de la sérine, de l'acide α -aminobutyrique, de la thréonine, de l'isovaline, de l'asparagine, de la L-valine, de l' α -méthylnorvaline et de la phénylglycine.

6. Utilisation selon la revendication 1, dans laquelle ladite protéine est un ou plusieurs élément(s) choisi(s) dans le groupe constitué de l'albumine, de la gélatine, de la caséine, du gluten de blé, du β -lactoglobuline, du petit-lait et de la poudre de lait écrémé, d'un extrait de levure, d'un extrait de viande et de l'albumine d'oeuf contenant beaucoup de protéine.

7. Utilisation selon la revendication 1, dans laquelle un sel et un glucide sont utilisés en combinaison.

8. Utilisation selon la revendication 1, dans laquelle un sel et une protéine sont utilisés en combinaison.
9. Utilisation selon la revendication 1, dans laquelle un sel, un glucide et une protéine sont utilisés en combinaison.
- 5 10. Utilisation selon la revendication 1, dans laquelle la quantité du ou des élément(s) choisi(s) dans le groupe constitué des sels, des glucides, des acides organiques, des acides aminés et des protéines utilisé(s) va de 1 à 10 000 parties en poids sur la base de la quantité totale dudit ou desdits élément(s) choisi(s) dans le groupe constitué des sels, des glucides, des acides organiques, des acides aminés et des protéines et desdits fruits de *Curculigo latifolia* frais, fruits transformés de celui-ci ou de ladite matière contenant de la curculine.
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